



STARTERS

antipasti

Panzerotto £10
Fried Pizza Dough Filled with Fresh Tomato,
Mozzarella and Basil

Calamari e Zucchini £14
Fried Squid and Courgettes with Black Garlic
Mayo

Le Polpette £12
Crusty Meatballs, Sour Red Cabbage and Red
Cabbage Mayo

Zuppa Del Giorno £10
Chef's Choice of The Day

Prawn Carpaccio £18
Red Prawns with Marinated Vegetables, Burrata
Cream and Pomegranate

Salumi e Formaggi £15
Villani Cooked Ham, Finocchiona Salami,
Bresaola di Punta D'Anca, Burrata

Il Vitello Tonnato £15
Sliced Veal with Tuna, Anchovies, Mustard and
Aromatic Herbs Foam

MAINS

secondi patti

Il Cartoccio £22
Wrapped Sea Bass Fillet, Gaeta Black Olives,
Capers, Cherry Tomato and Potatoes

Il Risotto £17
Risotto Ca' Del Bosco with Seasonal Mixed
Mushroom

VyTA Burger £18
Homemade Beef Burger Bun, Burrata, Pesto,
Beefsteak Tomatoes, Rocket Salad with Chips

Amatriciana £15
Rigatoni, Tomato Sauce, Guanciale Pork Cheek,
Pecorino Romano

Gnocchi ai 4 Formaggi £14
Homemade Gnocchi with Gorgonzola, Taleggio,
Pecorino and Parmigiano Reggiano

Warm Winter Salad £15
Radicchio, Endive, Heritage Carrots and Pine Nuts

Burrata e Panzanella £13
Croutons, Mix Datterino

SIDES

contorni

Triple Cooked Chips £5.5

Roasted New Potatoes £6.5

Tuscan Cabbage Cavolo Nero £5.5

BUBBLES

glass/bottle

Santa Margherita Prosecco Superiore
D.O.C.G.
£6.5/£30

Santa Margherita Spumante Rosè
£7/£30

Ca' del Bosco Franciacorta Cuvée
£12/£64

Prestige Champagne Philipponat Non Dose
£13.5/£77

WHITE WINES

glass/bottle

Santa Margherita Pinot Grigio Valdadige
D.O.C. 2018
£6.5/£30

Kettmeir Pinot Bianco Alto Adige D.O.C.
2017
£7.5/£32

Kettmeir Sauvignon Alto Adige D.O.C. 2017
£8.5/£38

Ca' del Bosco Corte del Lupo Bianco 2017
£13/£110

RED WINES

glass/bottle

Torresella Cabernet I.G.T 2016
£6.50/£26

Santa Margherita Merlot I.G.T. 2016
£6.5/32

Kettmeir Pinot Nero Meso Reiner Alto
Adige D.O.C
£8.5/£42

Lamole di Lamole Chianti Blue Label
D.O.C.G.
£9/£38

Mesa Buio Buio Carignano D.O.C. Riserva
£12/£58

ROSÉ WINES

glass/bottle

Torresella Pinot Grigio Rosé
£6 /£26

Santa Margherita Stilrose
£6.5/£30

DESSERT WINES

glass/bottle

Finca Antigua Moscatel Naturalmente Dulce
2013 Castilla-la Mancha
£7 /£33

Kettmeir Moscato Rosa Alto Adige Sudtirolo
2012
£10/£50

Antinori Vin Santo Tenute Marchese
Antinori 2013
£15/£85

BEER

Curious Brew Session IPA 330ml £5.50

Curious Brew Apple Cider 330ml £5.50

Menabrea Draft Beer £6.50

Menabrea Half Pint £4.50

SIGNATURE COCKTAILS

VyTA Spritz £12

Bitter Verde, Lemon Juice, Lemonade,
Prosecco

Bellini £12

Peach Puree, Peach Bitter, Yuzu, Prosecco

Americano £12

Campari, Cocchi Vermouth, Soda

Negroni £12

Tanquerai Gin, Cocchi Vermouth, Campari

Negroni Sbagliato £12

Cocchi Vermouth, Campari, Prosecco

Espresso Martini £12

Vodka, Kalua Coffee Liquor

QUITO COFFEE

Espresso £2.50

Macchiato £2.75

Double Espresso £3

Double Macchiato £3.50

Americano £3.50

Cappuccino £4

Cafe Latte £4

Hot Chocolate £4.50

Organic Matcha Latte £4

Espresso Corretto alla Sambuca £6.50

Quito is the capital of Equator, our Blend is base of Arabica with soft taste and long finish. Perfect for an Italian coffee

Feel free to ask one of our waiters for the complete wine list